AMENDMENT TO THE CLAIMS

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims

Claims 1-15 (Cancelled).

Claim 16 (Currently Amended): A method for the treatment and/or prevention of an immune system-related disorder selected from the group consisting of allergy Type 1, allergy Type 2, allergy Type 3, and allergy Type 4~~, immunosenescence and acquired immunodeficiency syndrome and/or human immunodeficiency virus infection~~ in a mammal, comprising administering to said mammal a composition comprising a therapeutically effective amount of an acid oligosaccharide and a neutral oligosaccharide, wherein:

the acid oligosaccharide has a degree of polymerization between 1 and 250 and is prepared from pectin or alginate; and

the neutral oligosaccharide is selected from the group consisting of fructans, fructooligosaccharides, indigestible dextrins, galactooligosaccharides (including transgalactooligosaccharides), xylooligosaccharides, arabinooligosaccharides, glucooligosaccharides, mannooligosaccharides, fucooliogosaccharides and mixtures thereof.

Claims 17-19 (Cancelled).

Claim 20 (Previously Presented): The method according to claim 16, wherein the acid oligosaccharide comprises at least one terminal uronic acid unit.

Claim 21 (Previously Presented): The method according to claim 20, wherein the uronic acid unit is selected from the group consisting of galacturonic acid, glucuronic acid, guluronic acid, iduronic acid, mannuronic acid, riburonic acid and alturonic acid.

Claim 22 (Previously Presented): The method according to claim 16, wherein the neutral oligosaccharide is selected from the group consisting of galactooligosaccharide, fructooligosaccharide and transgalactooligosaccharide.

Claim 23 (Previously Presented): The method according to claim 16, wherein the composition comprises two chemically distinct neutral oligosaccharides, one selected from the group consisting of galactose based neutral oligosaccharide and one selected from the group of fructose and/or glucose based oligosaccharide.

Claim 24 (Previously Presented): The method according to claim 23, wherein the composition comprises fructooligosaccharide and at least one selected from the group consisting of transgalactooligosaccharide and galactooligosaccharide.

Claim 25 (Previously Presented): The method according to claim 16, wherein the composition is administered enterally.

Claim 26 (Previously Presented): The method according to claim 16, wherein the composition is administered to a human in the age of 0-1 year.

Claim 27-30 (Cancelled).

Claim 31 (Currently Amended): The method according to claim 16, wherein the immune system related disorder is ~~selected form the group consisting of~~ allergy Type 1~~, allergy Type 2, allergy Type 3 and allergy Type 4~~.

Claim 32 (Previously Presented): The method according to claim 16, wherein the immune system related disorder is a Type 1 allergy selected from the group consisting of atopy, asthma, hay fever, eczema, food allergy and drug allergy.

Claim 33 (Currently Amended): The method according to claim ~~16~~32, wherein the ~~immune system related disorder~~ Type 1 allergy is ~~immunosenescence~~ atopy.

Claim 34 (Currently Amended): The method according to claim ~~16~~32, wherein the Type 1 allergy ~~immune system related disorder~~ is eczema~~acquired immunodeficiency syndrome and/or human immunodeficiency virus infection~~.

Claim 35 (Previously Presented): The method according to claim 16, further comprising administering between 0.1 and 100 g of a long-chain polyunsaturated fatty acid per day.

Claim 36 (Previously Presented): The method according to claim 16, wherein the composition further comprises an infant formula comprising between 5 and 60 en% lipid, between 5 and 40 en% protein, between 15 and 90 en% carbohydrate and long chain polyunsaturated fatty acids.

Claim 37 (Previously Presented): The method according to claim 36, wherein the infant formula comprises 7 to 12 energy% protein, 40 to 55 energy% carbohydrates and 35 to 50 energy % fat.

Claim 38 (Previously Presented): The method according to claim 36, wherein the protein is selected from the group consisting of hydrolyzed milk protein, vegetable protein and/or amino acids.

Claim 39 (Previously Presented): The method according to claim 16, wherein the composition is a liquid food which has an osmolality between 50 and 500 mOsm/kg and/or a caloric density between 0.1 and 2.5 kcal/ml.